

CSA
PROFESSIONAL



Product
Catalogue



CSA

PROFESSIONAL





Cem Sultan AŞKAR was born in Adana in 1972. After completing his primary and secondary education in various provinces of Turkey, he graduated from Ege University Food Engineering Department in 1995. In 1996, he began his career as a Shift Engineer in Marsa Kraft Jacobs, Sabanci Group which is Turkey's one of the largest groups. After working as the Manufacturing Chief for End Products at the same company, he gained considerable experience as an International Operations Manager within the scope of overseas projects.

CSA AGRICULTURE FOOD INDUSTRY TRADE LIMITED COMPANY

was established in 2016 for the purpose of sharing the 23-year business experience of its founder Cem Sultan Aşkar with industry and technology, being able to make the obtained business results valuable to the producer and consumer. The founders of CSA AGRICULTURE, intend to be the leader of Turkey's Vegetable Oil Industry so that their technical and financial experience of this area will be the base of their commercial relations.

Its main objective is to operate in consulting, effective management models, productivity studies and efficiency processes with efficient costing within the food industry, especially in the Consumable Oil sector. Along with that, final product import and transit sales are among the main business activities especially for the Middle East and African markets. Particularly with the achievements of 23 years of accumulation, it operates within the scope of turnkey production lines, production machines, machine evaluation and again turnkey projects. In addition to all these, it performs contract manufacturing for other packaged food groups - mainly edible margarine and vegetable oil- with the companies located in Turkey under its own brand names "CSA PROFESYONEL" and "WALA" and EXPORTS them. CSA AGRICULTURE FOOD, which works for the establishment of trade partnership in packed and bulk in foreign markets, never compromises from the advanced technology and sustainable quality understanding in its producers. From the day it was established to this day, its sensitivity to quality in service has allowed CSA AGRICULTURE FOOD employees and business partners to act in line with the principle of customer satisfaction and, this principle has made our company more successful every day. c which has especially embraced the trade of packaged products in the foreign and domestic markets, continues to work in the related field. Being succeeded to be worthy of the trust of its business partners since the first day of its activities, CSA AGRICULTURE FOOD is proud of reflecting the responsibility of being a party to trade as "safe trade" to its business stakeholders. Our company has been operating at every stage of the process in the food industry and has established the principle of working as a long term solution provider in the relationships established with all its business partners. Especially thanks to the active producer network, safe working principle and experienced team, it has made a commitment to keep customer satisfaction in the forefront by supplying all the raw materials, products and end products that this sector needs in a timely, cheap and quality manner. Besides trading activities, it has earned considerable achievements in the areas of "machine manufacturing, consulting and turn-key production facility", reflecting the same confidence, quality and experience to the process. In addition, the EXPORT organization of the products of the Turkey's biggest Vegetable Oil Business Association, TRAKYA BİRLİK YAĞ SANAYİ [OIL INDUSTRY ASSOCIATION OF THRACE REGION] is also performed by CSA AGRICULTURE FOOD INDUSTRY TRADE LIMITED COMPANY. It has been honestly committed to its business purposes since its establishment, has been accepted by the FOOD INDUSTRY network for its business results, and has been appreciated for the vision it reveals. Again in the future, it will continue to give service at the best quality without interrupting their work with valued partners and with the most appropriate pricing.

CSA

PROFESSIONAL



Pastry

From puff yeasted pastries, sweet and salty cookies to pouch biscuit production and cake and pie dough, it offers excellent result in your products.

FEATURES

- *Produced from vegetable oils (like Soybean, Sunflower, Palm oils).*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *Gains consumer appreciation thanks to its neutral taste.*
- *Its flexible texture allows it to combine easily with dough.*
- *Helps savory pastry get a soft texture especially in puff pastry applications.*
- *Its high inhaling feature gives regular pores to any kind of cakes and enables excellent leavening.*
- *Does not contain cholesterol.*
- *The fat level in its formula is 82% minimum.*

STORAGE CONDITIONS

- *Preserves its freshness for 6 months following to production date.*
- *Suggested storage temperature is 18-22 °C.*



A decorative graphic in the bottom right corner of the page, featuring two golden wheat stalks. The stalks are stylized with a series of curved lines representing the grain and the sheaves. They are positioned diagonally, with one stalk slightly behind and to the left of the other, creating a sense of depth. The color is a bright, metallic gold.

CSA

PROFESSIONAL



Light Pastry



From puff yeasted pastries, sweet and salty cookies to pouch biscuit production and cake and pie dough, it offers excellent result in your products.

FEATURES

- *Produced from vegetable oils (like Soybean, Sunflower, Palm oils).*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *Gains consumer appreciation thanks to its neutral taste.*
- *Its flexible texture allows it to combine easily with dough.*
- *Helps savory pastry get a soft texture especially in puff pastry applications.*
- *Its high inhaling feature gives regular pores to any kind of cakes and enables excellent leavening.*
- *Does not contain cholesterol.*
- *The fat level in its formula is 70% minimum.*
- *With 30% water content.*

STORAGE CONDITIONS

- *Preserves its freshness for 6 months following to production date.*
- *Suggested storage temperature is 18-22 °C.*



CSA

PROFESYONEL



Light Pastry



From puff yeasted pastries, sweet and salty cookies to pouch biscuit production and cake and pie dough, it offers excellent result in your products.

FEATURES

- *Produced from vegetable oils (like Soybean, Sunflower, Palm oils).*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *Gains consumer appreciation thanks to its neutral taste.*
- *Its flexible texture allows it to combine easily with dough.*
- *Helps savory pastry get a soft texture especially in puff pastry applications.*
- *Its high inhaling feature gives regular pores to any kind of cakes and enables excellent leavening.*
- *Does not contain cholesterol.*
- *The fat level in its formula is 60% minimum.*
- *With 40% water content.*

STORAGE CONDITIONS

- *Preserves its freshness for 6 months following to production date.*
- *Suggested storage temperature is 18-22 °C.*



CSA

PROFESSIONAL



BTS Kishta

From puff yeasted pastries, sweet and salty cookies to pouch biscuit production and cake and pie dough, it offers excellent result in your products.

FEATURES

- *Produced from vegetable oils (like Soybean, Sunflower, Palm oils).*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *Gains consumer appreciation thanks to its neutral taste.*
- *Its flexible texture allows it to combine easily with dough.*
- *Helps savory pastry get a soft texture especially in puff pastry applications.*
- *Its high inhaling feature gives regular pores to any kind of cakes and enables excellent leavening.*
- *Does not contain cholesterol.*
- *The fat level in its formula is 82% minimum.*
- *With Butter flavour taste and odor.*

STORAGE CONDITIONS

- *Preserves its freshness for 6 months following to production date.*
- *Suggested storage temperature is 18-22 °C.*



CSA

PROFESSIONAL



Cream

It offers excellent result in making crème au beurre, Turkish shortbread chocolate dressing and cream.

FEATURES

- **Produced from vegetable oils (like Soybean, Sunflower, Palm oils).**
- **Delays staling thanks to its superior formula. Extends the shelf life of products.**
- **Gains consumer appreciation thanks to its neutral taste.**
- **Rises easily with mixer, does not harden or dilute. Mixes easily with other kinds of butters.**
- **Combines with aromas with easily. Gains consumer appreciation thanks to enduring creams with milk, cocoa or chocolate.**
- **Does not contain cholesterol.**
- **Enables fresh, snap biscuits and cookies that melt easily in the mouth.**
- **Helps make snap, snow-white Turkish shortbreads.**
- **The fat level in its formula is 99.9% minimum.**



CSA

PROFESSIONAL



Baklava

It offers excellent result in baklava, kadaif, juicy desserts and water heurek.

FEATURES

- *Produced from vegetable oils (like Soybean, Sunflower, Palm oils).*
- *Gains consumer appreciation thanks to its oriental butter taste and smell.*
- *Enables an excellent leaven since dough layers do not stick.*
- *Prevents desserts from becoming dull, helps make shiny, appetizing products.*
- *Offers an excellent result in water heurek to butter aroma.*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *Does not contain cholesterol.*
- *The fat level in its formula is 99.9% minimum.*

STORAGE CONDITIONS

- *Preserves its freshness for 12 months following to production date.*
- *The suggested storage temperature is 18-20 °C.*
- *It should be protected from sunlight and preserved in an odour-free, dry environment.*



CSA

PROFESSIONAL



Frying

It offers an excellent result in such hot consumed products as potato, crocket and schnitzel. It is used in ovens to oil the frying pan.

FEATURES

- *Produced from vegetable oils.*
- *Resistant to high temperature.*
- *Creates ideal fried products crispy from inside, soft from outside without penetrating into the taste.*
- *Does not contain trans fat.*
- *Helps products be light and scentless since it has a natural color and aroma.*
- *Does not foam, smoke, leave sticky waste thanks to its superior formula.*
- *More economical than sunflower oil since it is long-lasting and enduring.*
- *Does not contain cholesterol.*
- *Offers ease with the package with practical lid and security with special lock.*

STORAGE CONDITIONS

- *Preserves its freshness for 18 months following to production date.*
- *Does not require special conditions in storing. Odour-free and cool environments are enough.*



CSA

PROFESSIONAL



CSA-2

It offers an excellent result in biscuit, cookie dough and biscuit and waffle creams.

FEATURES

- *Produced from vegetable oils.*
- *It has a completely neutral taste.*
- *Does not contain cholesterol.*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *The fat level in its formula is 99.9% minimum.*
- *Helps products be light and scentless since it has a natural color and aroma.*

STORAGE CONDITIONS

- *Preserves its freshness for 12 months following to production date.*
- *Suggested storage temperature is 18-20 °C. Odour-free and cool environments are enough.*



CSA

PROFESSIONAL



CSA-3

It offers an excellent result in biscuit, cookie dough and biscuit and waffle creams.

FEATURES

- *Produced from vegetable oils.*
- *It has a completely neutral taste.*
- *Does not contain cholesterol.*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *The fat level in its formula is 99.9% minimum.*
- *Helps products be light and scentless since it has a natural color and aroma.*

STORAGE CONDITIONS

- *Preserves its freshness for 12 months following to production date.*
- *Suggested storage temperature is 18-20 °C. Odour-free and cool environments are enough.*



CSA

PROFESSIONAL



CSA-4

It offers an excellent result in biscuit, cookie dough and biscuit and waffle creams.

FEATURES

- *Produced from vegetable oils.*
- *It has a completely neutral taste.*
- *Does not contain cholesterol.*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *The fat level in its formula is 99.9% minimum.*
- *Helps products be light and scentless since it has a natural color and aroma.*

STORAGE CONDITIONS

- *Preserves its freshness for 12 months following to production date.*
- *Suggested storage temperature is 18-20 °C. Odour-free and cool environments are enough.*



CSA

PROFESSIONAL



CSA-35

It offers an excellent result in biscuit, cookie dough and biscuit and waffle creams.

FEATURES

- *Produced from vegetable oils.*
- *It has a completely neutral taste.*
- *Does not contain cholesterol.*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *The fat level in its formula is 99.9% minimum.*
- *Helps products be light and scentless since it has a natural color and aroma.*

STORAGE CONDITIONS

- *Preserves its freshness for 12 months following to production date.*
- *Suggested storage temperature is 18-20 °C. Odour-free and cool environments are enough.*



CSA

PROFESSIONAL



CSA-30

Cocoa Butter Substitutes (CBS)

These are lauric based, hardened, non tempered fats with not more than 0.5% trans fat.

FEATURES

- They provide good elasticity, gloss retention and fat crystallization at lower viscosities.
- These fats are not compatible with cocoa butter and may only be used in formulations with very low content of cocoa butter.
- Lauric based premium quality CBS.
- Heat resistance. ##Bloom free superior shrinkage for good mould release.
- Imparts glossiness. ## %99.9 oil content



CSA

PROFESSIONAL



CSA-41

It offers an excellent result in spreadable chocolate cream products.

FEATURES

- *Produced from vegetable fats.*
- *No fat weathering in hot, finished products.*
- *Gives shiny color to the finished product.*
- *Quickly becomes spreadable after taken out from the fridge.*
- *Does not make smearing or leave a taste of fat in the mouth since its fat percentage is low on 35 °C.*
- *It has a completely neutral taste.*
- *No cracking in the final product in a cold environment.*

STORAGE CONDITIONS

- *Preserves its freshness for 12 months following to production date.*
- *Does not require special conditions in storing.*
Odour-free and cool environments are enough.



CSA

PROFESSIONAL



CESTA

It offers excellent result in mille-feuille, oriental hot consumed puff pastry and dry savory pastry productions.

FEATURES

- *Produced from vegetable oils (like Soybean, Sunflower, Palm oils).*
- *Delays staling thanks to its superior formula. Extends the shelf life of products.*
- *Gains consumer appreciation thanks to its neutral taste.*
- *Its flexible texture offers the best results in lapping.*
- *Resistant to rolling pin hits. Dough does not get torn during spread of dough.*
- *Does not leave taste of fat in the mouth when the product is consumed.*
- *Enables an excellent leaven in puff pastry types since dough layers do not stick and forms regular layers.*
- *Thanks to its flexible and strong texture, it is resistant to hot environments and does not let dough spit fat in lapping.*
- *Does not contain cholesterol.*
- *The fat level in its formula is 99.9% minimum.*

STORAGE CONDITIONS

- *Preserves its freshness for 6 months following to production date.*
- *Suggested storage temperature is 20-24 °C.*



CSA

PROFESSIONAL



CSA Vegetable Ghee



It offers an excellent result in all kinds of foods, be hot or cold.

FEATURES

- Offers an excellent result in all kinds of watery and dry foods, from soup to cooked rice.
- Has a natural aroma that puts food taste to the front.
- Produced from vegetable oils.
- Does not contain cholesterol.
- The fat level in its formula is 99.9% minimum.
- Helps products be light and scentless since it is refined well.
- Melts easily in the body temperature with its low melting point.

STORAGE CONDITIONS

- Preserves its freshness for 12 months following to production date.
- Does not require special conditions in storing. Odour-free and cool environments are enough.



CSA

PROFESSIONAL



CSA Sunflower Oil



Sunflower oil rich in Omega-6 fatty acid and vitamin E, is the indispensable of all kitchens. Sunflower oil can be used in all kinds of dishes, salads and desserts; stands out with the taste it brings to the fries. In addition, sunflower oil also helps to reveal the aroma of the foods.

Sunflower oil is packed according to the purpose and usage of the consumers in 1 lt, 2 lt, 5 lt plastic bottles and 5 lt, 10 lt, 18 lt tin cans.



CSA

PROFESSIONAL



CSA Corn Oil



With its unique flavor corn oil is widely preferred due to its taste and easy digestion. Even under long term high temperatures corn oil does not lose its character and not become oxidized easily. It is best when used in stir and deep frying but also preferable in all dishes and desserts. It is rich for Linoleic acid (Omega 6) and vitamin E. Among the edible vegetable oils, corn oil is the most cholesterol decreasing choice.

Corn oil is packed according to the purpose and usage of the consumers in 1 lt, 2 lt, 3 lt, 5 lt plastic bottles and 5 lt, 10 lt, 18 lt tin cans.



CSA

PROFESSIONAL



A yellow margarine with a firm consistency and ability to spread at room temperature.. This is excellent consumer type products are household items and used for cooking and breakfast purposes , which are available at your local supermarket or grocer. These items are usually purchased for home consumption. Bringing great taste to life A high quality yellow margarine consisting of vegetable fats and oils with quick melting characteristics

Fine quality spreading margarine also suitable for cooking and baking applications, where high performance is required

FEATURES

- High in Vitamin D
- Source of vitamin A & E
- High energy sources
- vSmooth and great taste

Can be used in combination butter

CSA Brick and Tub Margarine



CSA

PROFESSIONAL



Private Label Breakfast and Cooking Margarine



Vegetable Margarine *For cooking and breakfast*

A yellow margarine with a firm consistency and ability to spread at room temperature. This is excellent consumer type products are household items and used for cooking and breakfast purposes , which are available at your local supermarket or grocer.

- All Purpose of Margarine used for cooking and breakfast
- High in Vitamin
- Source of vitamin A & E
- High energy sources
- Smooth and great taste





www.csagida.com.tr